

# BRUNA THALIA LIMA DA ROCHA

[brunalima.dev](https://brunalima.dev)

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## SUMMARY

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Enthusiastic and dedicated web developer with practical experience building responsive and interactive web apps. Comfortable working on both front-end and back-end projects, as well as managing databases and building cross-platform solutions. Confident using modern frameworks like React, Vue.js, and ASP.NET. A team player who enjoys working with others to get great results.

## EDUCATION

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**[Web Development and Internet Application Diploma](#)** | Algonquin College - Ottawa, ON | September 2023 – Expected April 2025

- Dean's Honors List - GPA 3.60 / 4.0
- Relevant coursework: Database Design and Management, Front-end Development, Back-end Development, Cross-Platform Web Development.

**Production Engineering Bachelor's Degree** | University Martha Falcão - Manaus, Brazil | 2015 – 2021

- GPA 7.1 / 10.0

## TECHNICAL SKILLS

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**Web Development:** HTML, CSS, JavaScript, React, Vue.js, ASP.NET, PHP

**Back-End & Networking:** Node.js, Python, PowerShell, IPv4

**Databases:** MySQL, MariaDB, DataGrip, MySQL Workbench

**Content Management Systems:** WordPress, Drupal, Shopify, MAMP

**Design & Prototyping:** Figma, Adobe XD, Adobe Illustrator

**Version Control & Collaboration:** Git, GitHub, Visual Studio Code, Visual Studio

**Other Tools:** Windows systems, Office 365, FileZilla, Terminal

## Academic Projects

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**Power Gym Website (March 2024) Algonquin College - Ottawa, Canada**

- Developed a dynamic and responsive website using Figma, HTML, CSS, and JavaScript.

- Implemented web forms, photo galleries, navigation menus, chat functionality, and e-commerce features.
- Demonstrated strong front-end development and user experience design skills.

## WORK EXPERIENCE

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**Cook** | Pure Kitchen Restaurant, Ottawa, ON.

September 2023 – Present

- Collaborated with the team to develop plant-based dishes and improve customer satisfaction.
- Maintained a high standard of food quality while ensuring efficient kitchen operations.
- Assisted with plating and delivering food to customers.

**Trainee engineer** | SC Johnson & Son, Manaus, Brazil

December 2019 - July 2022

- Gained experience in production techniques, focusing on process optimization and operational efficiency.
- Developed and implemented layouts for industrial plants, ensuring compliance with safety standards.

## VOLUNTEER WORK

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**Photobooth** | Capital Pride, Ottawa, ON

August 2023

- Managed safety protocols and crowd control during the event, reducing incidents by 30%.
- Raised over \$5,000 in cash donations through captivating event photography.
- Assisted in planning the layout for smooth and accessible guest experiences.

## LANGUAGES

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- Portuguese (Native)
- English (Fluent)

## REFERENCES

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**Koko Boudreau**, Kitchen Manager

Pure Kitchen, Ottawa ON

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**Camila Pedretti**, Supervisor

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